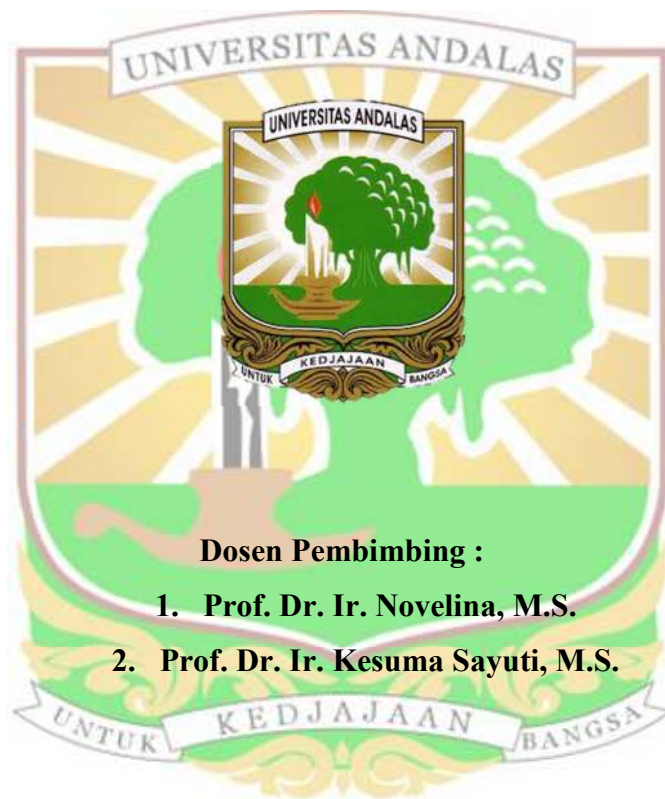


**PENGARUH PERBANDINGAN TEPUNG SUKUN (*Artocarpus
altilis*) DAN KACANG MERAH (*Phaseolus vulgaris* L.)
TERHADAP KARAKTERISTIK *FOOD BAR***

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**FAKULTAS TEKNOLOGI PERTANIAN
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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung sukun dan tepung kacang merah terhadap karakteristik *food bar*. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan perbandingan tepung sukun dan tepung kacang merah yang digunakan yaitu A (70% : 30%), B (65% : 35%), C (60% : 40%), D (55% : 45%), E (50% : 50%). Data hasil penelitian dianalisis dengan ANOVA dan jika berpengaruh nyata maka dilanjutkan dengan uji DNMRT pada taraf 5%. Hasil penelitian menunjukkan bahwa perbandingan tepung sukun dan tepung kacang merah berpengaruh nyata terhadap kadar air, kadar abu, kadar protein, kadar karbohidrat, kadar serat kasar, kekerasan dan uji organoleptik rasa tetapi tidak berpengaruh nyata terhadap kadar lemak, nilai energi, aktivitas antioksidan, organoleptik aroma, tekstur dan warna. Produk yang paling disukai secara organoleptik adalah perlakuan B (tepung sukun 65% : tepung kacang merah 35%) dengan karakteristik kadar air 15,59%, kadar abu 2,12%, kadar protein 10,17%, kadar lemak 15,87%, kadar karbohidrat *by difference* 56,25%, serat kasar 4,19%, energi 408,48 kkal/100g, aktivitas antioksidan 32,03%, kekerasan 74,51 N/cm², rasa 4,15 (suka), aroma 3,95 (suka), tekstur 3,5 (biasa), warna 3,70 (suka).

Kata kunci : *food bar*, karakteristik, perbandingan, tepung sukun, tepung kacang merah.

**THE EFFECTS OF COMPARISON OF BREADFRUIT FLOUR
(*Artocarpus altilis*) AND RED KIDNEY FLOUR (*Phaseolus vulgaris* L.) ON
THE CHARACTERISTICS OF FOOD BAR**

Halimah Mayasya, Novelina, Kesuma Sayuti

ABSTRACT

This study aims to determine the effects of comparative of breadfruit flour and red kidney bean flour on characteristics of food bar. This research method used a Completely Randomized Design (CRD) with 5 treatments and 3 replications. The treatments used were the ratio of breadfruit flour to red kidney bean flour namely A (70% : 30%), B (65% : 35%), C (60% : 40%), D (55% : 45%), E (50% : 50%). The research data were analyzed using ANOVA and if it had a real effect, then continued with DNMRT at the 5% level. The results showed that the ratio of breadfruit flour and red kidney bean flour treatment significantly effected on water content, ash content, protein content, carbohydrate content, crude fiber content, hardness and organoleptics on taste, but it has no significant effect on fat content, energy value, antioxidant activity and organoleptic on aroma, texture and color. Panelists acceptance of food bar was treatment B (breadfruit flour 65% : red kidney bean flour 35%) with characteristics of water content 15,59%, ash content 2,12%, protein content 10,17%, fat content 15,87%, carbohydrate *by difference* content 56,25%, crude fiber content 4,19%, energy value 408,48 kkal/100g, antioxidant activity 32,03%, hardness 74,51 N/cm², organoleptic taste 4,15 (likes), aroma 3,95 (likes), texture 3,5 (neutral), color 3,70 (likes).

Key word : food bar, characteristics, ratio, breadfruit flour, red kidney bean flour